



THE  
**TROUT**

At Tadpole Bridge

*Join us this  
Christmas*

**Delicious festive food  
and drink with family  
and friends.**



# JOIN US THIS CHRISTMAS

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**From intimate family gatherings to festive fun  
with friends, we've got you covered!**

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## How To Book

Bookings can be made via our website, phone and email,  
or just pop in and have a chat with the team.

[troutinn.co.uk/christmas](https://troutinn.co.uk/christmas)

01367 870382

[trout@butcombepubs.com](mailto:trout@butcombepubs.com)

The Trout at Tadpole Bridge, Buckland Marsh, Faringdon, Oxfordshire, SN7 8RF

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## Important Info

- Festive Menu and Sharing Board Menu available  
November 6th 2023 - January 7th 2024, excluding  
December 25th, 26th, 31st and January 1st.
- We require a £10/pp deposit to confirm Festive Menu  
and Sharing Board Menu bookings, and a £25/pp deposit  
for Christmas Day bookings.
  - Pre-orders are required for all bookings,  
and these can also be made for drinks.
- Other promotions (including Butcombe Wednesday discount)  
do not apply to the Festive Menu or Sharing Board Menus.
- View full Terms & Conditions on our website: [butcombe.com/christmas](https://butcombe.com/christmas)





# Christmas Day

## Starters

### Duck liver mousse

*Spiced plum chutney, pickled carrots, brioche*

### Severn & Wye smoked salmon and prawn salad

*Avocado, piquillo peppers, preserved lemon mayonnaise*

### Caramelised cauliflower and Old Winchester soup

*Butcombe ale, Marmite and Cheddar cheese straws (v)*

### Jerusalem artichoke and caramelised onion tart

*Soused pear, truffle vinaigrette (ve)*

## Mains

*All served with roast potatoes, winter greens, maple-roast root vegetables, and jugs of gravy for the table*

### Kelly Bronze turkey breast, pork and chestnut stuffing

*Pigs in blankets, mulled wine cranberry sauce*

### Stokes Marsh Farm aged beef sirloin

*Yorkshire pudding, parsley and shallot crumbed carrot, horseradish sauce*

### Whole baked Cornish plaice

*St Austell Bay mussels, Cafe de Paris butter, pickled fennel, samphire*

### Heritage squash, beetroot and chickpea Wellington

*Celeriac puree, spiced plum ketchup, wild mushroom gravy (v)(veo)*

## Puddings

### Butcombe ale Christmas pudding

*Thick pouring brandy cream, redcurrants (v)*

### Valrhona chocolate mousse

*Caramelised pear, hazelnut, honeycomb (v)*

### Caramel roasted pineapple

*Coconut sorbet, passionfruit, lime, pistachio praline (ve)*

### British cheese

*A selection of local cheeses, quince jelly, crackers, chutney*

*(Can't decide? Cheese available as an additional course for just £5/pp)*

## To Finish

**Tea and filter coffee, handmade chocolate truffles**

**£84.95**

# Festive Menu

## Starters

### Jerusalem artichoke, leek and Lincolnshire Poacher soup

*Crème fraîche, sourdough, burnt shallot butter (v)*

### Crown Prince squash carpaccio

*Smoked chilli jam, sage crisps, whipped feta, pumpkin seed dukkah (ve)*

### Smoked ham hock and parsley terrine

*Spiced pear chutney, pickled quail's egg, sourdough toast*

### Whipped Severn & Wye smoked mackerel

*Beetroot tartare, capers, dill, rye toast*

## Mains

### Kelly Bronze turkey ballotine

*Goose fat roasties, winter greens, pigs in blankets, mulled wine cranberry sauce*

### Slow-cooked blade of Hereford x Angus beef

*Bourguignon sauce, glazed carrot, smoked parsnip mash*

### Coley fillet in a masala-spiced batter

*Curried lentils, coconut sambal, pumpkin pickle*

### Celeriac and mushroom pasty

*Golden beetroots, hassleback potatoes, black kale, mushroom gravy (ve)*

## Puddings

### Spiced sticky date pudding

*Gingerbread ice cream, rum butterscotch (v)*

### Passionfruit and clementine posset

*Boozy pomegranate compote, almond wafers (v)*

### Valrhona chocolate and illy espresso brownie

*Sour cherry sorbet, maple granola (v)*

### Toffee apple, fig and chestnut crumble

*Mince meat ice cream or custard (v) (veo)*

## Additions

British cheese, quince jelly and crackers + £12pp

Handmade chocolate truffles + £4.5pp

Viennese mince pies with clotted cream + £4pp

**£38.95**





# Festive Sharing Boards

Each board serves 4-6 people

## Butcher's Board £40

*Turkey and sage sausage rolls, mulled wine cranberry sauce, honey-glazed pigs in blankets, Stornoway black pudding Scotch eggs, English mustard mayonnaise*

## Fisherman's Board £45

*Severn & Wye smoked salmon, whipped smoked mackerel, sourdough, pickled cucumber, little prawn cocktails, devilled whitebait, tartare sauce*

## Camembert Board £35

*Rosemary-baked Camembert, garlic buttered dipping bread, pigs in blankets, pickles, sticky onion marmalade*

## Charcuterie Board £40

*Suffolk salami, Cornish pork rillettes, air-dried ham, duck liver mousse, spiced plum chutney, celeriac remoulade, house pickles, toasted sourdough*

## Plant-based Board £35

*Symplicity sausage rolls, smoked chilli jam, roasted squash hummus, dukkah, grilled sourdough, chicory and gem salad, beetroot falafel, tahini yoghurt, root vegetable crisps (ve)*

*For a group of 20 we recommend ordering 4 boards to enjoy a good selection.*

*Ask the team if you'd like more info!*

### Allergen Info -

(v) Veggie friendly, (ve) Vegan, (veo) Vegan option available on request. Ask a team member for gluten-friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.



# Festive Drinks

*We have a fantastic choice of seasonal drinks, award-winning Butcombe beer and festive cocktails to enjoy with your Christmas meal!*

*You can pre-order bottles of still or sparkling wine when making your booking from the list below...*

## Sparkling

**Belstar Prosecco NV - Veneto, Italy // 32.5**  
*fresh citrus fruits and a touch of sweet melon*

**Coates & Seely Britagne Brut Reserve - Hampshire, England (ve) // 60**  
*apple, elderflower and citrus flavours with a fine mousse*

## White

**La Maglia Rosa Pinot Grigio IGT Provincia di Pavia - Campania, Italy (ve) // 29.5**  
*crisp, fruity and floral*

**Monte di Saracco Gavi di Gavi DOCG - Gavi, Italy // 38**  
*floral and citrus*

## Rosé

**Miraflores Cotes du Roussillon Rose Domaine Lafage - Languedoc-Roussillon, France // 37**  
*juicy strawberry and orange peel*

## Red

**The Paddock Shiraz - Murray Darling, Australia (ve) // 28.5**  
*red berries and peppery spice*

**Domaine St Jacques Organic Cotes du Rhone Rouge - Rhone Valley, France (o) // 34**  
*redcurrant and liquorice*

*ve: vegan o: organic*  
*(All prices by the bottle)*

## Book now or make an enquiry:

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# PRIVATE HIRE

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Looking for somewhere to celebrate?

We have a range of spaces perfect for festive gatherings!

Book now or make an enquiry:

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# FANCY A FESTIVE BREAK?

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Let us look after you this Christmas.

We have 6 beautiful bedrooms, ideal for a seasonal escape.

Head to our website to explore rooms and offers,  
and book direct for the best rates: [troutinn.co.uk](https://troutinn.co.uk)

